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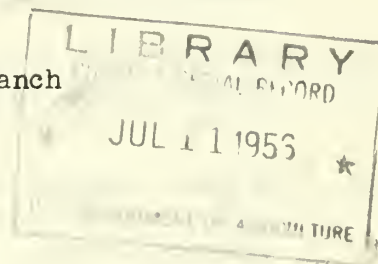
ARS-71-5
Supplement 1
3-2-56

UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL RESEARCH SERVICE.

LIST OF PUBLICATIONS AND PATENTS
OILSEEDS AND RELATED SUBJECTS

of the
Northern Utilization Research Branch
Peoria, Illinois

1955



PUBLICATIONS

[When requesting reprints, please order by number]

19. Analysis of Lipids by Countercurrent Distribution. H. J. Dutton. J. Am. Oil Chemists' Soc. 32, 652-659 (1955).
20. Application of High-Speed Centrifugation to Studies of Plastic Spreads. N. N. Hellman, H. F. Zobel, G. E. Babcock, and F. R. Senti. J. Am. Oil Chemists' Soc. 32, 73-77 (1955).
21. Autoxidation Products of Trichloroethylene. L. L. McKinney, E. H. Uhing, J. L. White, and J. C. Picken, Jr. J. Agr. Food Chem. 3, 413-419 (1955).
22. Color Characteristics and Chemical Analyses of Oil from Frost- and Weather-Damaged Soybeans. Duncan MacMillan and E. H. Melvin. J. Am. Oil Chemists' Soc. 32, 85-88 (1955).
23. Consistency Changes in Global Spread Caused by Tempering. N. N. Hellman, H. F. Zobel, and F. R. Senti. J. Am. Oil Chemists' Soc. 32, 110-114 (1955).
24. A Dye-Dilution Method for Estimating Solids Content of Plastic Fats. H. F. Zobel, N. N. Hellman, and F. R. Senti. J. Am. Oil Chemists' Soc. 32, 706-709 (1955).
25. Effect of Soy Flour on Amylograms. C. W. Ofelt, A. K. Smith, and J. M. Mills. Cereal Chem. 32, 48-52 (1955).
26. Evaluation of "Hysoy" in Exterior Paints. A. J. Lewis, H. M. Teeter, W. T. Walton, and R. S. Haines. J. Am. Oil Chemists' Soc. 32, 300-302 (1955).
27. Flavor Evaluation of Fats and Oils. C. D. Evans. J. Am. Oil Chemists' Soc. 32, 596-604 (1955).

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30. Investigations on the Bitter and Beany Components of Soybeans. H. M. Teeter, L. E. Gast, E. W. Bell, W. J. Schneider, and J. C. Cowan. J. Am. Oil Chemists' Soc. 32, 390-397 (1955).
31. ★ The Market Potential for Fats and Oils in Drying Oil Uses. Odin Wilhelmy, Jr., and H. W. Barr, Jr., Battelle Memorial Institute, Columbus, Ohio. U. S. Dept. Agri. Mkt. Serv., Marketing Research Report No. 90, 126 pp. April 1955.
32. Measurement of Urease Activity in Soybean Oil Meal. C. B. Croston, A. K. Smith, and J. C. Cowan. J. Am. Oil Chemists' Soc. 32, 279-282 (1955).
33. ★ Photometric Determination of the Hemagglutinating Activity of Soyin and Crude Soybean Extracts. I. E. Liener, University of Minnesota, St. Paul, Minnesota. Arch. Biochem. and Biophys. 54, 223-231 (1955).
34. Pilot-Plant Production, Tempering, and Evaluation of Global Edible Spreads from Vegetable Oils. E. B. Lancaster, R. E. Beal, E. P. Jones, H. J. Dutton, C. D. Evans, and J. C. Cowan. J. Am. Oil Chemists' Soc. 32, 9-13 (1955).
35. Preparation and Evaluation of Two New Fat-Soluble Metal Inactivators. A. W. Schwab and C. D. Evans. J. Agr. Food Chem. 3, 518-521 (1955).
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37. Proteases of the Soybean. C. W. Ofelt, A. K. Smith, and J. M. Mills. Cereal Chem. 32, 53-63 (1955).
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★ Report of research work done by outside agencies under contract with the U. S. Department of Agriculture and supervised by the Northern Utilization Research Branch of the Agricultural Research Service.

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42. Toxicity of Trichloroethylene-Extracted Soybean Oil Meal. J. C. Picken, Jr., N. L. Jacobson, R. S. Allen, H. E. Biester, P. C. Bennett, L. L. McKinney, and J. C. Cowan. J. Agr. Food Chem. 3, 420-424 (1955).

PUBLICATION FROM PHARMACOLOGY SECTION,
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43. Chronic Toxicity Study of Phytic-Acid-Treated Soybean Oil for Rats. A. N. Booth and Floyd DeEds, Western Utilization Research Branch, Albany, California. Food Research 20(6), 582-586 (1955).

PATENTS

[These patents are assigned to the Secretary of Agriculture.
Copies of patents may be purchased from the
U. S. Patent Office, Washington, D. C.]

- Condensation Products of α -Amino Acids and Phenols. L. L. McKinney, E. A. Setzkorn, and E. H. Uhing. U. S. Patent 2,717,263. September 6, 1955.
- Oleaginous Spread. E. P. Jones, H. J. Dutton, and J. C. Cowan. U. S. Patent 2,718,468. September 20, 1955.
- Purification of Phosphatides. C. R. Scholfield and H. J. Dutton. U. S. Patent 2,727,046. December 13, 1955.

